

Food Safety and Inspection Service Washington, D.C. 20250

DEC 1 2 2002

Mr. Diego Velázquez
Chief of the Department of Inspection and HACCP Certification
Dirección General de Protección y Sanidad Agropecuaria
Ministerio Agropecuario y Forestal
Gobierno de Nicaragua
Managua, Nicaragua, C.A.

Dear Mr. Velázquez:

Enclosed is a copy of the final report of the Food Safety and Inspection Service (FSIS) June 4-11, 2002, audit of Nicaragua's meat inspection system. We received your letter dated October 11, 2002, commenting on our draft final report of the same audit. This letter has been incorporated into the enclosed report as Attachment "G."

We appreciate your immediate attention to the deficiencies identified during the June 2002 audit and your declaration that the Nicaraguan Meat Inspection Service has taken the necessary steps to ensure the correction of the deficiencies. We also acknowledge verification by the Nicaraguan Government that corrective actions have been taken at Establishment #4, which was cited with a "30-day" notice for having an inadequate generic *Escherichia Coli* testing plan and poor execution of generic *E.coli* sampling procedures.

If you have any questions regarding the FSIS audit, please contact me at telephone number 202-720-3781, facsimile number 202-720-7990, or you may reach me at my email address (sally.stratmoen@fsis.usda.gov).

Sincerely,

Sally Stratmoen Acting Director Equivalence Staff

Office of International Affairs

Jolly Stratmoin JD

Enclosure

cc. Alan Hrapsky, Attaché, US Embassy, Costa Rica
Mauricio Rivas, Commercial Attaché, Embassy of Nicaragua, Wash., DC
Flor Ortega, American Embassy, Managua
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Country File (FY 2002 Audit)

# AUDIT REPORT FOR NICARAGUA

JUNE 4 THROUGH JUNE 11, 2002

#### INTRODUCTION

#### **Background**

This report reflects information that was obtained during an audit of Nicaragua's meat inspection system from June 4 through June 11, 2002. All of the three establishments certified to export meat to the United States were audited. All of these were slaughter establishments that were also conducting deboning processing operations.

The last audit of the Nicaragua meat inspection system was conducted in June 2001. Three establishments (Ests. 04, 05, and 08) were audited and all were acceptable. Major concerns with Nicaragua's meat inspection system included:

- 1. Hand washing facilities in lavatories were not provided with hot running water as required in all three establishments. This deficiency was corrected.
- 2. Floors in the hallways of the freezers were in need of repairs in Establishment 5. The floors were repaired.
- 3. Knife at rectum station was not being sterilized properly after each carcass. Two knives were required to be used by the bunger, thus permitting adequate time for sterilization of the knives.
- 4. The portable evisceration table was not being cleaned and sterilized with hot water in Establishments 4 and 8. This deficiency was corrected.

Beef for manufacturing, carcasses and cuts, edible organs and head meat and tongues are eligible for export from Nicaragua.

From January to April 1, 2002, Nicaraguan establishments exported 10,496,124 pounds of fresh beef and beef products, beef edible organs, and beef processed products to the U. S. Port-of-entry (POE) rejections for transportation damage were 480 pounds (.045%). At the time of the audit, Nicaragua was exporting beef and beef products only.

#### PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with Nicaragua's national meat inspection officials to discuss oversight programs and practices, including enforcement activities. The second entailed an audit of a selection of records in the meat inspection headquarters facilities preceding the on-site visits. All of the Nicaragua meat

establishments eligible to export to the U. S. were audited. The third was conducted by onsite visits to establishments. All of the establishments certified to export to the U.S. were audited. The fourth was a visit to two laboratories, one performing analytical testing of field samples for the national residue testing program, and the other culturing field samples for the presence of microbiological contamination with *Salmonella*. Nicaragua uses government laboratories for microbiological testing.

Nicaragua's program effectiveness was assessed by evaluating five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOPs), (2) animal disease controls, (3) residue controls, (4) slaughter/ processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point (HACCP) systems and the *E. coli* testing program, and (5) enforcement controls, including the testing program for *Salmonella* species.

During all on-site establishment visits, the auditor evaluated the nature, extent, and degree to which findings impacted on food safety and public health, as well as overall program delivery. The auditor also determined if establishment and inspection system controls were in place. Establishments that do not have effective controls in place to prevent, detect and eliminate product contamination/adulteration are considered unacceptable and therefore ineligible to export products to the U.S., and are delisted accordingly by the country's meat inspection officials.

#### **RESULTS AND DISCUSSION**

#### Summary

Effective inspection system controls were found to be in place in each of the three establishments audited; one establishment (Est. 4) was recommended for a 30-day letter due to an inadequate *E. coli* testing program and improper sampling techniques. Details of audit findings, including compliance with HACCP, SSOPs, and testing programs for *Salmonella* and generic *E. coli*, are discussed later in this report.

#### **Entrance Meeting**

On Tuesday, June 4, 2002, an entrance meeting was held in the offices of the Ministerio Agrppecuario Y Forestal (MAG-FOR) in Managua, Nicaragua, and was attended by Leyla Umana, Director of National Laboratory of Biological Residues; Sonia Garcia, Director of National Laboratory of Veterinary Diagnostics; Omar Garcia, Director of Animal Health; Julio Hernandez, Minister DGPSA; Dr. Lisandro Herrera, Chief of Meat Inspection; Bertha Martinez, Chief of Registered Veterinary Medicine; Diego Velazaquez, Chief of Department of Inspection and HACCP Certification; and Dr. Judd Giezentanner, International Audit Staff Officer, FSIS. Topics of discussion included the following:

- 1. Audit itinerary.
- 2. List of Certified Establishments.
- 3. Species Verification.

#### **Headquarters Audit**

Changes in the organizational structure of inspection since the last audit of the Nicaragua Meat Inspection system consist of the following: Dr. Diego Velazquez Pereira is now the Director of the Department of Inspection and HACCP Certification and Dr. Lisandro Herrera is the Chief of Meat Inspection.

To gain an accurate overview of the effectiveness of inspection controls, FSIS requested that the audits of the individual establishments be led by the inspection officials who normally conduct the periodic reviews for compliance with U.S. specifications. The FSIS auditor (hereinafter called "the auditor") observed and evaluated the process.

The auditor conducted a review of inspection system documents pertaining to the establishments listed for records review. This records review was conducted at the headquarters of the inspection service or at a district or regional office. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the U.S.
- Label approval records such as generic labels, and animal raising claims.
- Sampling and laboratory analyses for residues.
- Pathogen reduction and other food safety initiatives such as SSOPs, HACCP programs, generic *E. coli* testing and *Salmonella* testing.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.

No concerns arose as a result the examination of these documents.

#### Government Oversight

All inspection veterinarians and inspectors in establishments certified by Nicaragua as eligible to export meat products to the United States were full-time Government of Nicaragua Meat Inspection employees, receiving no remuneration from either industry or establishment personnel.

#### **Establishment Audits**

Three establishments were certified to export meat products to the United States at the time this audit was conducted. Three establishments were visited for on-site audits. In all of the establishments visited, both Nicaraguan inspection system controls and establishment system controls were in place to prevent, detect and control contamination and adulteration of products.

#### **Laboratory Audits**

During the laboratory audits, emphasis was placed on the application of procedures and standards that were equivalent to U.S. requirements. Information was also collected about the risk areas of government oversight of accredited, approved, and private laboratories; intra-laboratory quality assurance procedures, including sample handling; and methodology.

The MAG-FOR Nicaragua Residues Laboratory in Managua was audited on Friday, June 7, 2002. Effective controls were in place for sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions. The methods used for the analyses were acceptable.

Nicaragua's microbiological testing for *Salmonella and E. coli* were being performed in a government laboratory, the Government Central Laboratory, and was acceptable.

#### Establishment Operations by Establishment Number

The following operations were being conducted in the three establishments:

Beef slaughter and boning - three establishments (4, 5, and 8)

#### SANITATION CONTROLS

Based on the on-site audits of establishments, Nicaragua's inspection system had controls in place for basic establishment facilities, condition of facilities equipment, product protection and handling and the establishment sanitation program

#### Sanitation Standard Operating Procedures (SSOPs)

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOPs were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment A). The SSOPs were found to meet the basic FSIS regulatory requirements, with only occasional minor variations. Establishments 4 and 5 did not address preventive actions. The

Nicaraguan meat inspection officials and establishment officials assured this auditor that preventive actions would be properly addressed in the SSOP plans.

#### ANIMAL DISEASE CONTROLS

Nicaragua's inspection system had controls in place to ensure adequate animal identification, ante-mortem and post-mortem inspection procedures and dispositions, condemned and restricted product control, and procedures for sanitary handling of returned and rework product.

There were reported to have been no outbreaks of animal diseases with public-health significance since the previous U.S. audit.

#### RESIDUE CONTROLS

The National Residue Testing Plan for 2002 was being followed, and was on schedule. The Nicaraguan inspection system had adequate controls in place to ensure compliance with sampling and reporting procedures and storage and use of chemicals.

#### **SLAUGHTER/PROCESSING CONTROLS**

The Nicaraguan inspection system had controls in place to ensure adequate ante-and post-mortem inspection procedures and dispositions, control and disposition of dead, dying, diseased or disabled animals, humane handling and slaughter. The Nicaraguan Inspection Service was in the process of changing requirements for sanitizing of knives at areas where significant contamination of utensils was likely to occur, such as the bunging station and the evisceration station. They will require each operator to have two knives available so that each knife will remain in the sterilizer long enough for the heat treatment to be effective.

#### **HACCP Implementation**

All establishments approved to export meat products to the U.S. are required to have developed and implemented a Hazard Analysis – Critical Control Point (HACCP) system. Each of these systems was evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment B).

The HACCP programs were found to meet the basic FSIS regulatory requirements, except that none of the three establishments adequately addressed preventive actions.

#### Testing for Generic E. coli

Nicaragua has adopted the FSIS regulatory requirements for *E. coli* testing.

Three of the establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing, and were audited and evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment C).

The *E. coli* testing programs were found to meet the basic FSIS regulatory requirements. However, *E. coli* testing was being performed in government laboratories instead of private laboratories.

Additionally, establishments had adequate controls in place to prevent meat products intended for Nicaraguan domestic consumption from being commingled with products eligible for export to the U.S.

#### **ENFORCEMENT CONTROLS**

#### **Inspection System Controls**

The Nicaraguan inspection system controls [control of restricted product and inspection samples, boneless meat reinspection, shipment security, including shipment between establishments, prevention of commingling of product intended for export to the United States with domestic product, monitoring and verification of establishment programs and controls (including the taking and documentation of corrective actions under HACCP plans), inspection supervision and documentation, the importation of only eligible livestock or poultry from other countries (i.e., only from eligible countries and certified establishments within those countries), and the importation of only eligible meat or poultry products from other counties for further processing] were in place and effective in ensuring that products produced by the establishment were wholesome, unadulterated, and properly labeled. In addition, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

#### Testing for Salmonella Species

Three of the establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing, and were evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument used accompanies this report (Attachment D).

Nicaragua has adopted the FSIS regulatory requirements for Salmonella testing.

The Salmonella testing programs were found to meet the basic FSIS regulatory requirements.

#### **Species Verification Testing**

At the time of this audit, Nicaragua was not exempt from the species verification-testing requirement. The auditor verified that species verification testing was being conducted in accordance with FSIS requirements.

#### Monthly Reviews

These reviews were being performed by Nicaragua's national meat inspection official, Dr. Lisandro Herrera, who was a veterinarian with at least 30 years of experience in meat inspection.

The internal review program was applied equally to both export and non-export establishments. Internal review visits were announced in advance and were conducted by individuals, at least once monthly, and sometimes two or three times within a month. The records of audited establishments were kept in the inspection offices of the individual establishments, and copies were also kept in the central Department of Inspection and HACCP Certification offices in Managua, and were routinely maintained on file for a minimum of 3 years.

In the event that an establishment is found, during one of these internal reviews, to be out of compliance with U.S. requirements, and is delisted for U.S. export, before it may again qualify for eligibility to be reinstated, the Chief Meat Inspection Officer is empowered to conduct an in-depth review, and formulates a plan for corrective actions and preventive measures.

#### **Enforcement Activities**

Meat inspection officials carry out enforcement activities. The Chief of Meat and Poultry Inspection Services has the sole power to initiate all enforcement actions.

#### **Exit Meetings**

An exit meeting was conducted in Managua, Nicaragua, on Tuesday, June 11, 2002. The participants included Dr. Judd Giezentanner, International Audit Staff Officer, FSIS; Maria del Pilar Soler, translator; Dr. Leyla Umana, Director of the National Residue Laboratory; Mario Gonzalea Herrera, Chief of Servicios de Campo DISAAN; Omar Carcia Corrales Director of Animal Health; Sonia Maria, Director of the Laboratory of Animal Health; Denis

J. Salgada Fonseca, Director of DGPSA; Dr. Lisandro Herrera, Chief of Meat Inspection; and Dr. Diego Velazques Pereira, Chief of the Department of Inspection and HACCP Certification.

The following topics were discussed:

- 1. Requirements of a 30-day letter. This auditor was assured that Nicaraguan officials would ensure the fulfillment of the 30-day letter requirements.
- 2. A discussion was centered on the need for the development of a Food Security Management Team and procedures for food security from terrorist activities.
- 3. A discussion of Country of Origin Labeling.
- 4. *E. coli* testing program and sampling procedures. The officials assured this auditor that laboratory personnel had already conducted a training program for testing personnel for Establishment 4 personnel and also for sampling personnel of the other establishments.

#### CONCLUSION

The inspection system of Nicaragua was found to have effective controls to ensure that product destined for export to the United States was produced under conditions equivalent to those which FSIS requires in domestic establishments. Three establishments were audited. Establishment 4 was to be issued a 30-day letter by Nicaraguan meat inspection officials because of an inadequate *E. coli* testing plan and for poor execution of *E. coli* sampling procedures. The Nicaraguan meat inspection officials assured this auditor that all of the *E. coli* sampling personnel in the establishments would undergo training by laboratory personnel. The deficiencies encountered during the on-site establishment audits were adequately addressed to the auditor's satisfaction.

Dr. Judd Giezentanner International Audit Staff Officer (Signed) Dr. Judd Giezentanner

#### **ATTACHMENTS**

- A. Data collection instrument for SSOPs
- B. Data collection instrument for HACCP programs
- C. Data collection instrument for E. coli testing
- D. Data collection instrument for Salmonella testing
- E. Laboratory Audit Forms
- F. Individual Foreign Establishment Audit Forms
- G. Written Foreign Country's Response to the Draft Final Audit Report

#### **Data Collection Instrument for SSOPs**

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOPs were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

- 1. The establishment has a written SSOP program.
- 2. The procedure addresses pre-operational sanitation.
- 3. The procedure addresses operational sanitation.
- 4. The pre-operational procedures address (at a minimum) the cleaning of food-contact surfaces of facilities, equipment, and utensils.
- 5. The procedure indicates the frequency of the tasks.
- 6. The procedure identifies the individuals responsible for implementing and maintaining the activities.
- 7. The records of these procedures and any corrective action taken are being maintained on a daily basis.
- 8. The procedure is dated and signed by the person with overall on-site authority.

The results of these evaluations were as follows:

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#### **Data Collection Instrument for HACCP Programs**

Each of the establishments approved to export meat products to the U.S. was required to have developed and implemented a Hazard Analysis – Critical Control Point (HACCP) system. Each of these systems was evaluated according to the criteria employed in the U.S. domestic inspection program. The data collection instrument included the following statements:

- 1. The establishment has a flow chart that describes the process steps and product flow.
- 2. The establishment has conducted a hazard analysis that includes food safety hazards likely to occur.
- 3. The analysis includes the intended use of or the consumers of the finished product(s).
- 4. There is a written HACCP plan for each product where the hazard analysis revealed one or more food safety hazard(s) reasonably likely to occur.
- 5. All hazards identified in the analysis are included in the HACCP plan; the plan lists a CCP for each food safety hazard identified.
- 6. The HACCP plan specifies critical limits, monitoring procedures, and the monitoring frequency performed for each CCP.
- 7. The plan describes corrective actions taken when a critical limit is exceeded.
- 8. The HACCP plan was validated using multiple monitoring results.
- 9. The HACCP plan lists the establishment's procedures to verify that the plan is being effectively implemented and functioning and the frequency for these procedures.
- 10. The HACCP plan's record-keeping system documents the monitoring of CCPs and/or includes records with actual values and observations.
- 11. The HACCP plan is dated and signed by a responsible establishment official.
- 12. The establishment is performing routine pre-shipment document reviews.

The results of these evaluations were as follows:

Est.#	1. Flow diagram	2. Haz- ard an- alysis conduct -ed	3. Use & users includ- ed	4. Plan for each hazard	5. CCPs for all hazards	6. Mon- itoring is spec- ified	7. Corr. actions are des- cribed	8. Plan valida- ted	9. Adequate verific. procedures	10.Ade- quate docu- menta- tion	11. Dated and signed	12.Pre- shipmt. doc. review
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#### Data Collection Instrument for Generic E. coli Testing

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for generic *E. coli* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument contained the following statements:

- 1. The establishment has a written procedure for testing for generic *E. coli*.
- 2. The procedure designates the employee(s) responsible to collect the samples.
- 3. The procedure designates the establishment location for sample collecting.
- 4. The sample collection is done on the predominant species being slaughtered.
- 5. The sampling is done at the frequency specified in the procedure.
- 6. The proper carcass site(s) and/or collection methodology (sponge or excision) is/are being used for sampling.
- 7. The carcass selection is following the random method specified in the procedure or is being taken randomly.
- 8. The laboratory is analyzing the sample using an AOAC Official Method or an equivalent method.
- 9. The results of the tests are being recorded on a process control chart showing the most recent test results.
- 10. The test results are being maintained for at least 12 months.

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The *E. coli* sampling program did not state the sampler (person responsible for sampling) in Est. 4, nor the sampling site for Ests. 4 and Est. 8. The person observed doing the sampling did not use proper techniques. The Inspection Service had laboratory personnel conduct a training session for the samplers at all the establishments and on correct written sampling programs.

#### Data Collection Instrument for Salmonella testing

Each slaughter establishment was evaluated to determine if the basic FSIS regulatory requirements for *Salmonella* testing were met, according to the criteria employed in the U.S. domestic inspection program. The data collection instrument included the following statements:

- 1. Salmonella testing is being done in this establishment.
- 2. Carcasses are being sampled.
- 3. Ground product is being sampled.
- 4. The samples are being taken randomly.
- 5. The proper carcass site(s) and/or collection of proper product (carcass or ground) is being used for sampling.
- 6. Establishments in violation are not being allowed to continue operations.

The results of these evaluations were as follows:

Est. #	1. Testing as required	2. Carcasses are sampled	3. Ground product is sampled	4. Samples are taken randomly	5. Proper site and/or proper prod.	6. Violative est's stop operations
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# United States Department of Agriculture Food Safety and Inspection Service

# Foreign Establishment Audit Checklist

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29. Records  Salmonella Performance Standards - Basic Requirements  56. European Community Directives  O  The properties of the Regulatory Oversight Requirements of the Part G - Other Regulatory Oversight Requirements  56. European Community Directives  57. Monthly Review  58.				55. Post Mortem Inspecti	on					
Salmonella Performance Standards - Basic Requirements  56. European Community Directives  O  30. Corrective Actions  57. Monthly Review  58.	28. Sample Collection/Analysis	·	X	Part G - Other Re	gulatory Oversight Requirements					
30. Corrective Actions  31. Reassessment  53. Monthly Review  54. Monthly Review	29. Records									
31. Reassessment 58.	Salmonella Performance Standards - Basic	Requirements		56. European Community	Drectives	0				
51. Reassessmen	30. Corrective Actions			57. Monthly Review						
32. Written Assurance 59.	31. Reassessment			58.						
	32. Wrtten Assurance			59.						

#### 60. Observation of the Establishment

Establishment 4 *E. coli* written procedures did not specify the plant location nor person responsible for sampling. The person observed doing the sampling did not use proper technique. The Nicaraguan Inspection Service had the laboratory conduct a training session in proper sampling techniques and proper written program.

61. NAME OF AUDITOR
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

21/02

# United States Department of Agriculture Food Safety and Inspection Service

# Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY						
Nuevo Carnic	6/4/02		<b>-</b> 5	Nicaragua						
Managua	5. NAME OF	FAUDITO	₹(S)	6. TYPE OF AUDIT						
Nicaragua	Dr. Judd	Giezen	itanner							
Di Vi di A P. D. Kalikali da 'ad	L			X ON-SITE AUDIT DOCUMEN						
Place an X in the Audit Results block to ind				· · ·						
Part A - Sanitation Standard Operating Procedures (S Basic Requirements	550P)	Audit Results		nt D - Continued onomic Sampling	Audit Results					
7. Written SSOP			33. Scheduled Sample							
8. Records documenting implementation			34. Species Testing							
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue							
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E	Other Requirements						
10. Implementation of SSOP's, including monitoring of implementation	entation.		36. Export							
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import							
<ol> <li>Corrective action when the SSOPs have falled to prevent di product contamination or adulteration.</li> </ol>	irect		38. Establishment Grounds	and Pest Control						
13. Daily records document item 10, 11 and 12 above.			39. Establishment Constru	ction/Maintenance						
Part B - Hazard Analysis and Critical Control			40. Light							
Point (HACCP) Systems - Basic Requirements  14. Developed and implemented a written HACCP plan.			41. Ventilation							
<ol> <li>Contents of the HACCP list the food safety hazards, critical points, critical limits, procedures, corrective actions.</li> </ol>	al control		42. Plumbing and Sewage	42. Plumbing and Sewage						
<ol> <li>Records documenting implementation and monitoring of the HACCP plan.</li> </ol>	e		43. Water Supply							
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavat 45. Equipment and Utensil		-					
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements	•		46. Sanitary Operations	-						
18. Monitoring of HACCP plan.			47. Employee Hygiene							
19. Verification and validation of HACCP plan.			48. Condemned Product C	Control						
20. Corrective action written in HACCP plan.					National Property of the Parket					
21. Reassessed adequacy of the HACCP plan.			Part F-1	Inspection Requirements						
Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event or	ng of the occurrences.		49. Government Staffing							
Part C - Economic / Wholesomeness			50. Daily Inspection Cover	age						
23. Labeling - Product Standards  24. Labeling - Net Weights			51. Enforcement							
25. General Labeling			52. Humane Handling							
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/M	oisture)		53. Animal Identification							
Part D - Sampling Generic <i>E. coli</i> Testing		-2-300 -2-300 -2-300 -3-300	54. Ante Mortem Inspection	on						
27. Written Procedures	. "		55. Post Mortem Inspection	on						
28. Sample Collection/Analysis										
29. Records			Part G - Other Reg	gulatory Oversight Requirements	V-15111					
Salmonella Performance Standards - Basic Requ	uirements		56. European Community l	Directives	x					
30. Corrective Actions			57. Monthly Review							
31. Reassessment			58.							
32. Written Assurance			59.							

60. Observation of the Establishment

61. NAME OF AUDITOR
Judd Giezentanner

62. AUDITOR SIGNATURE AND DATE

6/2/02

## United States Department of Agriculture Food Safety and Inspection Service

# Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DA	TE 3	3. EST	ABLISHMENT NO.	4. NAME OF COUNTRY				
Matadero Central	6/6/02		8		Nicaragua				
Juigalpa, Chontales	5. NAME OF	AUDITOR	?(S)		6. TYPE OF AUDIT				
Nicaragua	Dr. Judo	d Giaza	entanner X ON SITE AUDIT DO						
					DOCUMBN	T AUDIT			
Place an X in the Audit Results block to in		compli	ance						
Part A - Sanitation Standard Operating Procedures (SSOP)					rt D - Continued pnomic Sampling	Audit Results			
Basic Requirements 7. Written SSOP		Results	33 S	cheduled Sample	monic damping	-			
Records documenting implementation.				pecies Testing		<del> </del>			
Signed and dated SSOP, by on-site or overall authority.			l	·					
Sanitation Standard Operating Procedures (SSOP	)		33. R	esidue	01. 0				
Ongoing Requirements	•			Part E -	Other Requirements				
10. Implementation of SSOP's, including monitoring of implementation	entation.		36. E	xport					
11. Maintenance and evaluation of the effectiveness of SSOP's	S.		37. lr	nport					
<ol> <li>Corrective action when the SSOPs have faled to prevent oppoduct contamination or adulteration.</li> </ol>	direct		38. E	stablishment Grounds	and Pest Control				
13. Daily records document item 10, 11 and 12 above.			39. E	stablishment Construc	ction/Maintenance				
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. L	-					
14. Developed and implemented a written HACCP plan .			41. \	/entilation					
<ol> <li>Cortents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective</li> </ol>	actions.		42. F	42. Plumbing and Sewage					
16. Records documenting implementation and monitoring of the HACCP plan.	he		<b> </b>	Vater Supply		<del> </del>			
The HACCP plan is signed and dated by the responsible establishment individual.				Dressing Rooms/Lavato Equipment and Utensils					
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46.	Sanitary Operations		†			
18. Monitoring of HACCP plan.			47.	Employee Hygiene					
19. Verification and validation of HACCP plan.			48.						
20. Corrective action written in HACCP plan.			$\vdash$		المنابعين				
21. Reæsessed adequacy of the HACCP plan.			]	Part F - I	Inspection Requirements				
<ol> <li>Records documenting: the written HACCP plan, monitorin critical control points, dates and times of specific event or</li> </ol>	ng of the courrences.		49.	Government Staffing					
Part C - Economic / Wholesomeness			50.	Daily Inspection Cover	rage				
23. Labeling - Product Standards			51.	Enforcement					
24. Labeling - Net Weights			52	Humane Handling					
25. General Labeling			ļ <u>.</u>						
26. Fin. Prod Standards/Boneless (Defects/AQU/Pork Skins/	Moisture)		53.	Animal Identification		1			
Part D - Sampling Generic <i>E. coli</i> Testing			54.	Ante Mortem Inspectio	on				
27. Written Procedures		Х	55.	Post Mortem Inspection	on				
28. Sample Collection/Analysis	<del></del>	<del> </del>	1						
29. Records		<b>†</b>	1	Part G - Other Reg	gulatory Oversight Requirements	<del></del>			
Salmonella Performance Standards - Basic Rec	quirements		56.	European Community	Directives	0			
30. Corrective Actions			57.	Monthly Review	,				
31. Reassessment			58.						
32. Written Assurance			59.						
5010, 5000 6 (0.10.10000)									

60. Observation of the Establishment

Establishment 8 did not specify the proper plant collection site for E. coli sampling. Laboratory personnel conducted a training exercise about proper written programs.

61. NAME OF AUDITOR
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

2012

# NICARAGUAN GOVERNMENT DEPARTEMENT OF LIVESTOCK AND FOREST Head Office for Livestock Protection and Sanitation

Managua, October 11th, 2002

Mrs.
Sally Stratmoen
Chief, Equivalence Section
International Policy Staff
Office of Policy, Program Development and Evaluation

Dear Mrs. Stratmoen:

In response to your letter dated September 22<sup>nd</sup>, 2002 with respect to compliance with the recommendations issued by the Federal Inspector, I am pleased to let you know that all of the plants followed the instructions given by the Meat Inspection Service.

- 1. The Meat Inspection Service together the Central Lab for Diagnosis and Veterinary Investigation gave a course about how to take samples of and deliver carcasses for diagnosis of E. Colli and Salmonella. The course that took place on June 17<sup>th</sup>, 2002 was addressed to veterinarians and assistant inspectors.
- 2. The veterinarians of the plants ensure on a daily basis that samples are taken properly.
- 3. A specific area at a chiller with enough space and light was chosen.
- 4. The survey "verification of the way samples are taken to check for Escherichia coli in meat products", which is completed monthly, was developed.
- 5. On July 11<sup>th</sup>, 2002, a month later, the plant #4, San Martín, Nandaime, was inspected and it was proven that the recommendations issued by the Federal Inspector were observed.

Regards,

[Illegible signature]
Eng. Diego Velázquez P.

Chief of the Department of Inspection and Certification

[Illegible signature] **Dr. Norman Valdivia**Chief (illegible)

Cc: Mrs. Clara Cruegan Chamorro – Agricultural Specialist USDA Dr. Omar García – Director for Animal Health, filing



## GOBIERNO DE NICARAGUA MINISTERIO AGROPECUARIO Y FORESTAL Dirección General de Protección y Sanidad Agropecuaria



Managua, 11 de Octubre del 2002.

Señora Sally Stratmoen Chief, Equivalence Section International Policy Staff Office of Policy, Program Development and Evaluation Su Despacho.

#### Estimada Señora Stratmoen:

En atención a su carta con fecha del 22 de Septiembre del 2002, relacionado con el cumplimiento de las recomendaciones que emitiera el Inspector Federal, tengo el gusto de comunicarle que todas las Plantas acataron las instrucciones del servicio de Inspección de Carne.

- 1. El servicio de Inspección de carne en colaboración con el Laboratorio Central de Diagnóstico e investigaciones veterinaria impartió un curso sobre toma y envío de muestra en CARCASA para el Diagnóstico de E. Colli y Salmonella a médicos Veterinarios y Auxiliares de inspección el día 07 de Junio del año en curso.
- 2. Los Médicos Veterinarios de los Establecimiento supervisan diariamente de que la toma de muestras se haga correctamente.
- 3. Se seleccionó un área específica en un chiller con suficiente espacio y luminosidad.
- 4. Se elaboró una encuesta "Verificación de toma de muestras para investigar Escherichia coli en productos cárnicos" que se llena mensualmente.
- 5. El 11 de Julio del 2002 (un mos después) se inspeccionó el establecimiento #4, San Martin, Nandaime y se comprobó que las recomendaciones sugeridas por el Inspector Federal fueron cumplidas.

Sin otro particular, le saludo.

Atentamente,

Cc;

Sra. Clare Creegam Chamorro - Agricultural Specialist USDA

Dr. Omar García - Director Salud Animal MAG FOR Archivo

Dr. Norm

DIRECCIÓN DE SALUD ANIMALDEPARTAMENTO INSPECCION Y CERTIFICACION / HACCP Km. 3 ½ carretera a Maseya. Telefex: 278-0243, Planta 278-3418, 278-4235 Ext. 107 Email: haccp @megfor.gob.ni Managua, Nicaragua